

Applicant : Brian K. Doyle et al.  
Appln. No. : 10/025,403  
Page : 2

**Amendment to the Specification:**

Please amend the paragraph, which was the subject matter of the amendment filed on May 13, 2005, such that the added paragraph beginning "It has also been discovered..." states as follows:

It has also been discovered that a substantial improvement over prior art coatings in crispness, holding time, tooth compaction, cost, and reconstitution characteristics for deep fat fryers, gradient heat ovens and microwave ovens without detracting from the appearance and flavor characteristics desirable to final consumers can be accomplished with a coating composition comprising a combination of both [[rice]] flour and a dextrin from the family of dextrins including corn dextrin, tapioca dextrin and potato dextrin on a comparatively high level. Preferably, the flour component comprises a rice flour. In particular, the [[rice]] flour component of the [[rice]] flour/dextrin combination comprises at least 25%, preferably about 27-28%, and most preferably up to 30% of the total weight of the combination of the composition of the present invention. The dextrin component of the rice flour/dextrin combination comprises at least about 20% of the total weight of this combination in the composition of the present invention, and preferably about 25% to 35%. For example, a clear coat composition used on sliced potatoes which yields desirable results in this invention is set forth in Table 1.